

Simple (but tasty!) gingerbread biscuits

Ingredients (makes approx 20 biscuits)

350g plain flour, plus extra for rolling out
1 tsp bicarbonate of soda
2 tsp ground ginger
1 tsp ground cinnamon
125g butter
175g light soft brown sugar
1 free-range egg
4 tbsp golden syrup
Icing sugar (optional)
Sprinkles (optional)

Method

1. Sift together the flour, bicarbonate of soda, ginger and cinnamon. Add the butter and blend until the mix looks like breadcrumbs. Stir in the sugar.
2. Lightly beat the egg and golden syrup together, add to the bowl and mix until the mixture clumps together. Tip the dough out, knead briefly until smooth and leave to chill in the fridge for 15 minutes.
3. Preheat the oven to 180C/160C Fan/Gas 4. Line two baking trays with greaseproof paper.
4. Roll the dough out to a 0.5cm/¼in thickness on a lightly floured surface. Use cutters to cut out shapes (or create your own).
5. Place them on the baking tray, leaving a gap between each one and bake for 12-15 minutes, or until lightly golden-brown.
6. Leave on the tray for 10 minutes and then move to a wire rack to finish cooling. When cooled decorate with the icing sugar and sprinkles, if using.



Thanks to BBC Food

stained glass window biscuits

Ingredients

(makes approx 20 biscuits)

- 175g chilled butter, cubed
- 225g plain flour, plus extra for dusting
- 75g caster sugar
- 1 tsp vanilla extract
- 1 large free-range egg, beaten
- 1 boiled sweet per biscuit

Method

1. Preheat the oven to 180C/160C Fan/
Gas 4. Line two baking sheets with
baking paper.
2. Mix the butter, flour and sugar together
until it resembles breadcrumbs. Add the
vanilla and beaten egg and mix until it
forms a smooth dough.
3. Roll the dough out to a 0.5cm/¼in thickness on a
lightly floured surface. Use cutters to cut out shapes
(or create your own).
4. Cut a shape out of the middle of your dough and place a
boiled sweet in the hole once the shape is on the baking tray.
This will melt in the oven to give you the stained-glass window effect.
5. Bake for about 15-18 minutes or until the biscuit is a pale golden brown and
the sweets have melted.
6. Leave to stand on the trays for about 5 minutes, or until firm enough to move.
Carefully transfer to a cooling rack and leave to cool and firm up.



Thanks to BBC Food / Mary Berry